DEVELOPMENT AND PHYSICOCHEMICAL CHARACTERIZATION OF FLOUR OF GREEN BANANA PEEL

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The banana is a fruit of high nutritional value. Its bark has higher nutrient content than the pulp and for being discarded becomes interesting to use it for human consumption, and thus, reduces losses and develops new products. This study aimed to harness the fruits that were lost at harvest because of the presence of mechanical injuries, being considered unfit for consumption, and also develop and evaluate the physical and chemical characteristics of flour peel green banana of apple variety and compare it to the shell in nature. The bananas were purchased at the producer’s fair in Maringá -PR and transported to the Laboratory of Food Biochemistry, State University of Maringá. They were washed, sanitized and peeled. The bark was cut, subjected to bleaching, dried and crushed. The fresh bark of the banana and flour were analyzed for starch, total sugars (TS), reducing sugars (RS), crude protein (CP), lipid (EE), moisture and minerals, all in triplicate. The results obtained for the bark in nature and flour the banana peel of apple variety were, respectively, 0.59 and 2.06 (%) of starch; 4.36 and 15.94 (%) of TS; 2.74 and 7.52 (%) of RS; 1.55 and 9.97 (%) of CP; 0.93 and 8.90 (%)

of EE; 84.65 and 14.30 (%) of moisture. The minerals in mg.100 g⁻¹: 150.68 and 825.28 of potassium; 87.04 and 458.10 of calcium; 4.96 and 27.89 of sodium; 28.69 and 128.53 of magnesium. By the results it was noted that all are in agreement with the literature.